

MAMA SHELTER

SMOKE & LIME SUPPER CLUB

Friday 24th October, 6.30pm

STARTER

JODUBAJAAR ALOO

CONFIT MINI MUD POTATOES WITH TARAMIND, ROASTED CUMIN
AND FRESH CORIANDER (GF, V, VG)

SHARED MAINS

OFFAL LARB

FRIED CHICKEN OFFAL, TOASTED WHOLE SPICES
AND VIETNAMESE HERBS (GF)

KUMRO BHAATE

STEAMED SQUASH WITH SKIN ON, MUSTARD OIL AND PICKLED CHILLIES (V, GF)

CRISPY FISH DAAL

TRIPLE FRIED SALMON HEADS AND COLLAR, SLOW COOKED ROASTED LENTILS,
WINTER PEAS AND PICKLED LEMON (GF)

BEGOON BASANTI

SMOKED AUBERGINES WITH SWEET SESAME YOGHURT AND DIJON EMULSION (V, GF)

FULKOPI ROAST

WHOLE ROASTED CAULIFLOWER, CRISP CAULIFLOWER LEAVES, TURMERIC,
GARAM MASALA BUTTER AND SUNDRIED TOMATO CHUTNEY (VG, GF)

GHEE RICE

DESSERT

BAKED PAYESH

HOMEMADE SLOW COOKED RICOTTA
WITH A FOREST BERRY COMPOTE AND JAGGERY (GF)